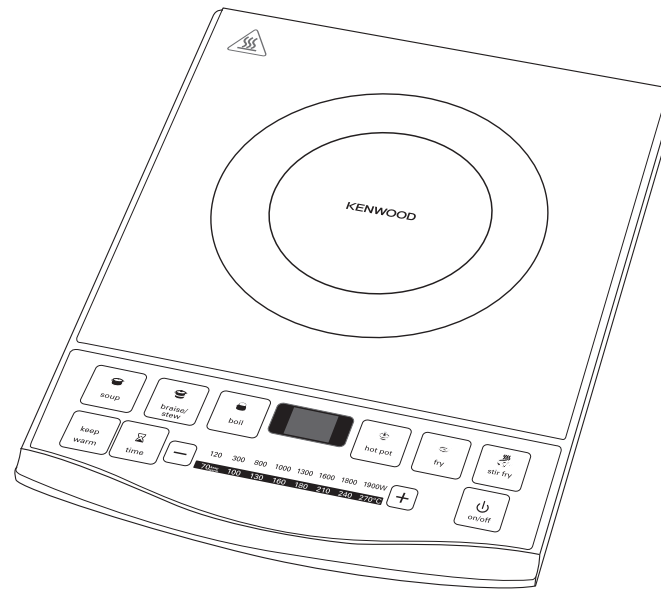


KENWOOD

IH350 series

instructions

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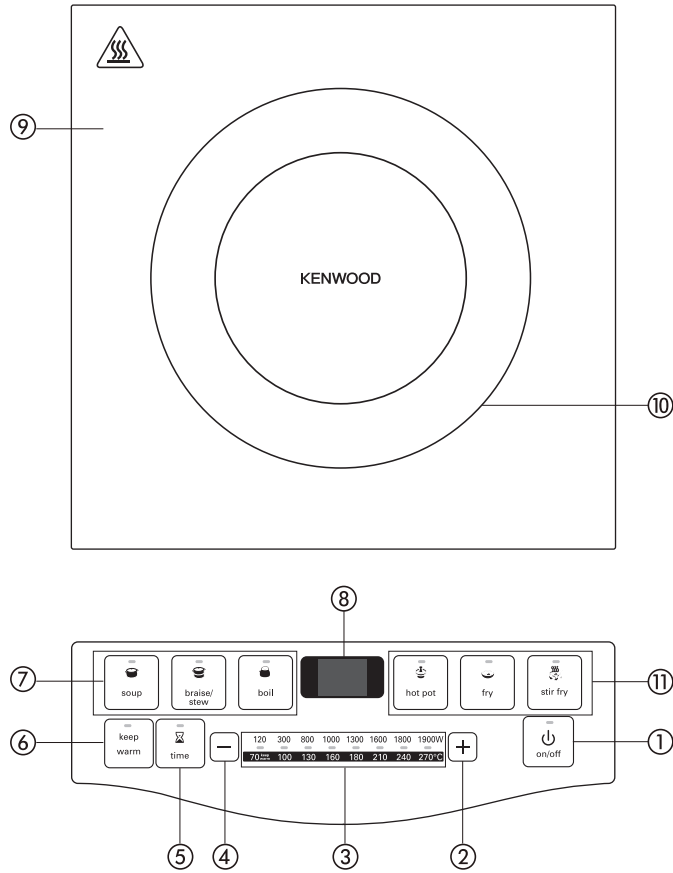
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KENWOOD
CREATE MORE

19940/1

UNFOLD

English



before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

important note - medical implants

- The induction hob generates short-range magnetic fields. If any user or person in close proximity has a pacemaker or other active implants, please consult a doctor before use concerning any possible incompatibility to prevent any risk to health.

safety

- Do not immerse the appliance, supply cord or plug in water or other liquid.
- Never use a damaged appliance, cord or plug. Get it checked or repaired: see 'service'.
- Do not leave the appliance unattended when in use.
- Do not let the cord hang over the edge of the table or worksurface or touch hot surfaces.
- Always unplug the appliance when not in use or before cleaning.
- Make sure that electrical cords connecting other appliances in the proximity cannot come into contact with the induction hob.
- During and after use of the induction hob, certain parts will become very hot. The hob plate will remain hot from residual heat. Do not touch hot parts.
- The pan and contents will remain hot after use.
- After removing the pan from the induction hob, place on a heat resistant surface.
- Do not scratch the hob plate with sharp objects.
- Don't use the hob plate as a worksurface.
- Never use the hob plate for storage.
- Do not use the induction hob if the hob plate is broken or cracked in any way.
- Do not put hot or sharp implements or pans onto the controls.
- Never put paper, aluminium foil, cloth, plastic materials or other unrelated objects on the hob plate when the induction hob is in use or is hot. Foil used to cover items during cooking should not be allowed to come in direct contact with the hob plate.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob plate because they can get hot.
- For safety, never leave the handle of your pan sticking out over the worksurface.
- Make sure the underside of the cooking pan and the hob plate are clear from water, grease or other dirt before cooking.
- Do not use pans with rough bases as these may scratch the hob plate.
- Do not allow the air entry or air vents to be covered or blocked in any way. Always ensure that there is adequate ventilation around the induction hob during operation.
- The induction hob should not be used near or below curtains and other combustible materials.
- Never unplug the induction hob during operation before switching it off first.
- Never use the appliance on a gas stove or on stainless steel or iron worktops/surfaces.
- Do not place this appliance on or near a naked flame, hot plate or in a heated oven.
- Do not use this appliance as a hot plate.
- Do not use the induction hob to heat anything other than food in suitable pans.

- Never use with pans that are empty.
 - In the unlikely event of the contents of the pan catching fire: turn off the appliance, smother the pan with a damp cloth and leave to cool completely prior to handling the pan.
 - As with all hobs, in the event that cookware is accidentally overheated and allowed to boil dry, it is important that before moving from the induction hob the heat source be turned off and the pan allowed to cool.
 - Overheating should be avoided at all times. Persistent overheating can cause permanent damage to your cookware.
 - Do not place credit cards, magnetic media or sensitive electronic equipment near to the appliance when in use.
 - Do not use the appliance outdoors.
 - During operation, the induction hob should be placed horizontally, on a flat heat resistant surface, at least 10cm away from all sides of the wall.
 - **The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
 - Children should be supervised to ensure that they do not play with the appliance.
 - Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
 - This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- suitable cookware**
- Only use flat bottomed pans that are suitable for induction hob use. If in doubt, check with the manufacturer of your pans. If they are unsuitable the induction hob will not detect the pan.
 - The induction hob is suitable for pans with a base diameter of 12 – 25cm.
 - Metal cooking utensils are not recommended since they can be heated through the induction hob if left in the pan during cooking.
- before plugging in**
- Make sure your electricity supply is the same as the one shown on the underside of your induction hob.
- Important – UK only**
- The wires in the cord are coloured as follows:
Blue = Neutral,
Brown = Live.
 - The appliance must be protected by a 13A approved (BS1362) fuse.
- Note:**
- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
 - If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
 - This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility.
- before using your induction hob for the first time**
- Wipe over the hob plate see 'care & cleaning'.

key

- ① on/off switch
- ② power/ temperature and time decrease switch
- ③ power/ temperature indicator lights
- ④ power/ temperature and time increase switch
- ⑤ time adjustment switch
- ⑥ keep warm switch
- ⑦ switches for soup, braise and boil menus
- ⑧ display screen
- ⑨ cooking plate
- ⑩ pan guide
- ⑪ switches for hot pot, fry and stir fry menus

using your induction hob

- 1 Plug in the induction hob. The appliance will beep once; all the indicator lights ③, ⑥, ⑩ and display screen ⑧ will flash once and the appliance is in standby mode.
- 2 Place the pan centrally onto the induction hob, within the pan guide-shown by the graphic on the hob plate ⑩.

Note: when the 'on/off' switch is pressed, the appliance starts with 'hot pot' as the preset menu.

- 3 Push the 'on/off' switch ①; the hot pot indicator light will come on and the display screen will show the pre-set cooking time of 120 minutes: '120'. Now the desired menu can be selected and the power level/cooking temperature and/or the cooking time can be adjusted depending on the functions of the menu.
- 4 **Menu:** push the switch for soup, braise, boil, fry or stir fry; according to your cooking plan. The display screen will show the pre-set cooking time of each menu.
- 5 **Power/Temperature adjustment:** this can be done for all cooking except 'keep warm'. Press the '+' ④ or '-' ② switches to set the power/temperature in the power range 120W to 1900W with the corresponding temperature (70°C to 270°C).
- 6 **Time adjustment:** then press the 'time' switch ⑤; the time indicator light will come on and the display screen will show the pre-set time for the selected menu - for soup 60 mins, for braise, hot pot, fry and stir fry 30 mins, for boil the time is not adjustable. The display screen will flash four more times; during this flashing start to adjust the desired cooking time by pressing the '+' ④ or '-' ② switches. The screen will display the selected time as it is adjusted. After time is adjusted the display will complete

menu	Pre-set power/temperature	Pre-set cooking time till shut off/mins	Power range available Watts	Timer	
				Pre-set time/mins	Adjustable range/mins
soup	1300W/ 180°C	120	120-1900W	60	60 - 180
braise/ stew	1600W/ 210°C	60	120-1900W	30	1 - 180
boil	1900W/ 270°C	display screen shows elapsed time	120-1900W	No pre-set or adjustment	
hot pot	1600W/ 210°C	120	120-1900W	30	1 - 180
fry	1800W/ 240°C	60	120-1900W	30	1 - 180
stir fry	1900W/ 270°C	60	120-1900W	30	1 - 180
temp/ keep warm	120W/ 70°C	120	Fixed power level	30	1 - 180

the 4 flashes.

Then cooking will start automatically and the remaining cooking time will count down on the display screen.

In all cooking modes, once the set temperature is reached, the power/temperature indicator light go on and off as the thermostat operates to keep the food at the cooking temperature.

Note: the power/temperature can be adjusted at any time.

Keep warm: The keep warm is fixed at 70°C/120W and cannot be altered. The 'keep warm' time is pre-set at 30 minutes but can be adjusted from 1 minute to 180 minutes in the same way as 6 above.

- For soup menu the appliance will automatically switch to 'keep warm' when the cooking time is complete.
 - for braise, hot pot, fry, stir fry, after cooking is complete press the 'keep warm' switch and then adjust time as required.
 - After boiling water, there is no keep warm option
 - When the induction hob is working, there will be a high frequency intermittent sound and the fan will operate. This is normal.
- 7 Turn off the induction hob by touching the on/off switch. The hob will beep once and is then off. The on/off indicator light will keep flashing to show that the hob is still in standby mode and plugged into power.
- The fan will continue to operate after the appliance has been switched off.
 - As this induction hob operates slightly differently to a traditional hob, some adjustments to the expected cooking times and temperatures may be necessary to achieve the desired results.

hints

- To reduce the cooking time, you can turn the power control to the max position when you turn the appliance on. After a short time you can set the power control to the required position.
- After a short period of use, experience will teach you which setting is the right one for your needs.
- Pan contents heat more quickly with an induction hob.

safety features

- After the menu has been set, this induction hob will turn off after 30 seconds if the pan is not put in place to start the cooking.
- In use, unless a suitable pan of at least 12cm diameter is used a beep will sound for approximately 1 minute. If an appropriate pan is not placed onto the surface in this time the induction hob automatically turns off.
- If the appliance overheats or pans boil dry, the induction hob automatically enters a protective condition where its heating is then regulated. If the overheating continues, the appliance may display a protection code (see troubleshooting guide).
- During use if there are problems with the mains supply, the induction hob automatically enters a protective state and displays a protection code. Unplug the appliance and wait for supply to return to normal (see troubleshooting guide).
- Once the pan is moved away the hob plate will stop heating.

care & cleaning

- Switch off, unplug and allow the appliance to cool down completely before cleaning.
- Never immerse the induction hob in water.

Hob plate, body and control panel:

- Wipe with a soft damp cloth or non – abrasive cleaner and dry thoroughly. Ensure all traces of cleaner are removed. Do not use abrasive or scouring detergents/powders, scouring pads or steel wool as they will damage or crack the hob plate or damage the control panel.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. Do not use a knife or other sharp utensil as these may damage the hob plate or control panel.

Air entry and air vent:

- After long periods of use dirt and dust may accumulate in the air entry or air vent. Clean with a soft flexible brush. Never wash using water.

service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer

If you need help with:

- using your induction hob or
 - servicing or repairs (in or out of guarantee)
- contact the Kenwood distributor or your authorised Kenwood repairer. Have your model number ready - It's on underside of the induction hob.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

troubleshooting guide

problems	suggestions
After the appliance is plugged in and the power switch is pressed on, no indicators are lit.	<ul style="list-style-type: none"> • Check that the plug is inserted correctly and that the power is switched on. • Where fitted check the plug fuse.
The display screen light up, but heating does not start or does not start after power/ temperature level is adjusted.	<ul style="list-style-type: none"> • Check that pan is present • Check suitability of the pan • Check that pan is centrally located
Heating stops suddenly during operation	<ul style="list-style-type: none"> • Check power supply to the appliance • Check the air entry or the air vent is not blocked • Check the timing period has not ended • Check the appliance has not overheated or entered error mode – unplug, allow to cool and try again later

troubleshooting - display screen warning

screen display	cause	suggested action
E:06 E6	Appliance has become too hot internally.	Allow the appliance to cool down. When it cooled sufficiently, cooking can be restarted by pressing the 'on/off' switch.
E:03 E3 E:10 EA	Cooking plate has become too hot	Allow the appliance and cooking plate to cool down. When the cooking plate has cooled sufficiently, cooking can be restarted by pressing the 'on/off' switch.
E:07 E7 E:08 E8	Abnormal voltage - high or low voltage	When the voltage returns to normal, cooking will restart automatically.
E:01 E1 E:02 E2 E:04 E4 E:05 E5 E:11 E6	Abnormal low temperature; or internal malfunction.	If the room/ surroundings are at too low a temperature the appliance will not start cooking. Warm the room/ surroundings to a normal level and switch the appliance once again. For continued non-operation or another cause of non-operation contact your authorised Kenwood repairer.